

“...blueberry fruit,
wonderful dark chocolate and
just a touch of espresso bean
This is delicious.
An incredible wine.”

William Schwab
www.winebuys.com

tasting note



GRAPE VARIETALS:

100% Pinotage

THE VINEYARD:

The dryland, mostly bushvine vineyards of Knollefontein, Leeuwenkuil and Langvlei, some of the finest Pinotage vineyards in the Cape, produce this Pinotage. These vineyards consistently produce berries of great intensity and flavour. The soils are sandy-loam topsoil with well-structured subsoil on weathered rock. This soil has good water holding capacity. The vineyards yield less than 9 tons/ha.

HARVEST DATES:

Mid to late February at a balling of between 25.3° to 26.2°

WINEMAKING:

The grapes were picked full-ripe. After harvest the berries were carted to the Paarl cellar where the vinification and maturation took place. A combination of the finest Pinotage grapes, selected yeast strains, closely controlled fermentation temperatures and abundant oakling produces the unique taste profile of mocha, berry, chocolate and coffee.

TASTING:

The 2012 vintage still boasts the expected mocha and coffee notes but the character is complex with meaty, black cherry, raspberry and slightly candied aromas on the lush and full palate. Also in evidence are dried plum, herby and leathery notes. The finish is long.

FOOD COMPANIONS:

Goes wonderfully with pan fried fillet, a range of barbecued meats and pairs beautifully with spicy Indian curries. Also delicious with dark chocolate!

The Grinder Pinotage was awarded a silver medal at the 2012 International Wine and Spirits Challenge.

ANALYSIS:

ALC.
↓
14%

RS
↓
3.4g/l

TA
↓
5.8g/l

Ph
↓
3.49

Free SO₂
↓
44.8

Total SO₂
↓
83.2

VA
↓
0.51g/l